

STARTER

latimer sourdough with new zealand olive oil, hazelnut dukka, black pepper hummus 14

thick cut, dry cured bacon, maple glaze per 100g 5.5

croquette of braised lamb each 4.5

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ENTRÉE

fully loaded seafood chowder 20

the scotsman's scallops, atlantic scallops, black pudding, pea mash 21

rib eye carpaccio, pickled blackberries, pecorino cheese, truffled vinaigrette 18

pumpkin arancini, mushroom ketchup, whipped garlic tofu 16

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MAIN

150g big glory bay salmon, pea & broad bean polenta, chargrilled shallots, confit cherry tomatoes 38

250g pork t-bone, braised kumara, baby fennel & spinach, roasted vanilla apple 37

slow roasted thyme & mustard half chicken, bacon, almond & sprouts, honey maple bacon 37

chargrilled portobello mushrooms, tumeric white beans & broccoli, black garlic olive dressing 34

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TWO SHARE

1kg braised canterbury merino lamb shoulder, roasted za'atar carrots, beans & feta, goose fat roasted potatoes, mint sauce & jus 85

600g chateaubriand of canterbury angus beef, garlic gratin, broccolini & béarnaise, port wine & thyme, horseradish 110

butchers board, 3 premium cuts sourced by our bloody mary's chefs served with the appropriate accoutrements to enhance the meat P.O.A



THE GRILL

served with your choice of potato & sauce

wakanui

90 day grain finished, mid canterbury

eye fillet 300g 56 | sirloin 300g 55

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angus x hereford

a cross between the best, bigger size, bigger flavours, canterbury

t-bone 500g 59 | fillet 250g 50

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angus

the classic cantabrian steak

bone in ribeye 700g 80 | fillet 180g 43

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canterbury lamb

world famous in new zealand

lamb rump 37 | lamb rack 45

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potatoes 8

house hash brown

beef dripping fries

truffled mash

garlic gratin

goose fat roasted

rosemary red rascal

steakhouse wedges

sauses 4

port wine & thyme

mushroom & garlic

peppercorn

truffle garlic butter

béarnaise

horseradish

black garlic aioli

pimp my steak

oyster duo 11

truffled fried egg 4.5

cured bacon 100g 5.5

roquefort 30g 4.5

big onion rings 4.5

SIDES 8

roast beets & goats cheese | broccolini & béarnaise | za'atar carrots, beans & feta
green salad w balsamic glazed artichoke | honey mustard & seed slaw



PUDDING

cambridge burnt cream, berry compote & almond tuile 15

70% dark chocolate & orange tart, malt semifreddo, orange gel 16

citrus polenta cake, saffron poached pear, vanilla coconut milk custard 16

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CHEESE

market cheeses served from our trolley with wafers, walnut loaf, chutney & quince paste

1 selection 16 | 2 selections 24 | 3 selections 32



BLOODY MARY'S

BAR • LOUNGE • GRILL

